

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

## **Routine Food**

Cousins Submarines, Inc. Cousins Submarines 8538 W Brown Deer Rd Milwaukee.WI 1/31/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
4-601.11	In the kitchen there was a pan of utensils that were stored dirty. The pan had food debris in it and utensils were dirty. Clean utensils and then store clean. If need be, buy a container with a lid to store unused equipment.	2/14/2013
	The back of the cutting board had black mold on it. Clean both sides daily. There is no bleach on the premises and that may help clean it. All food contact equipment and utensils must be clean	
4-601.11	<ol> <li>Clean the rails of all cabinets, there is debris in them.</li> <li>Clean the grease off the floor and equipment at the cookline.</li> <li>Clean the interior area of the cookline underneath the grill. There is grease dripping off pipes.</li> <li>Clean ALL the wire rack shelving in the walk in cooler free from food particles.</li> <li>Clean the shelf under the slicer and the side of the cooler next to it free from food debris.</li> </ol>	2/14/2013
	Clean and maintain all equipment.	

Est. # 20625 Page 1 of 2



Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

4-602.11

The customer soda dispenser ice chute has slime mold in it. This has been noted in past inspections. Clean frequently to maintain clean.

2/14/2013

The ice maker in the back kitchen has mold in it. Clean to maintain. Food-contact surfaces and utensils must be cleaned as required.

## Notes:

Make sure employee beverages are not stored on tables or counters where food is weighed or prepped. Violation next time.

On 1/31/2013, I served these orders upon Cousins Submarines, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature

Est. # 20625 Page 2 of 2